Chag Yafeh Kol Kach

Hanukkah Cocktails and Candle Lighting
...with Aviva Goldfarb!

2020: The year that **almost** brought down the Temple a third time (but didn’t!!!)

[SINAI ONLINE] | [THURSDAY DECEMBER 10, 2020, 8-9 PM]
[https://zoom.us/j/91367090024?pwd=c2dzWmVxX0VxX0J5MV9mdzB0T3k1QT09]
RECIPE
(EACH COCKTAIL = 1 SERVING)

Miracle Margarita
(It’ll keep you lit for a week!)
1 lime (1 oz)
2 oz. blue curacao
2 oz. tequila
Serve over ice, or shake over ice and serve up in a martini glass. Garnish with a lime wedge and a silver straw

Latke Sour
2 oz. potato vodka
1/2 oz. lemon juice (1/2)
2 oz. apple cider
1 egg white
Shake vodka, lemon juice, egg white, 1 oz. of apple cider in a cocktail shaker for 30 seconds. Add scoop of ice, shake 30 seconds. Strain into a coupe glass. Garnish with cinnamon and star of anise.

Raspberry Sufganyot-ini
2 oz tequila or vodka
1 oz. raspberry liqueur
½ lemon
Shake over ice in a cocktail shaker. Serve in a pink sugar rimmed glass.
(Alternative—drizzle more vodka on top, light it very carefully, and make a bruleéd donut)

SHOPPING LIST

Grocery store
1 bottle apple cider
1 egg
1 lime
1 lemon
Ground cinnamon
Star anise (optional)
Silver straws (optional)

Liquor store
2 oz. Blue curacao
2 – 4 oz. Blanco/clear Tequila
2 – 4 oz. Potato vodka
2 oz. raspberry liqueur
Pink sugar (or make it with food coloring and white sugar)

Tools:
Cocktail shaker (can use a mason jar)
Ice
Hand citrus juicer
Martini/coupe glasses
Small cocktail glass

Recipes by Aviva and Celia Goldfarb
Recipes and photos at avivagoldfarb.com